



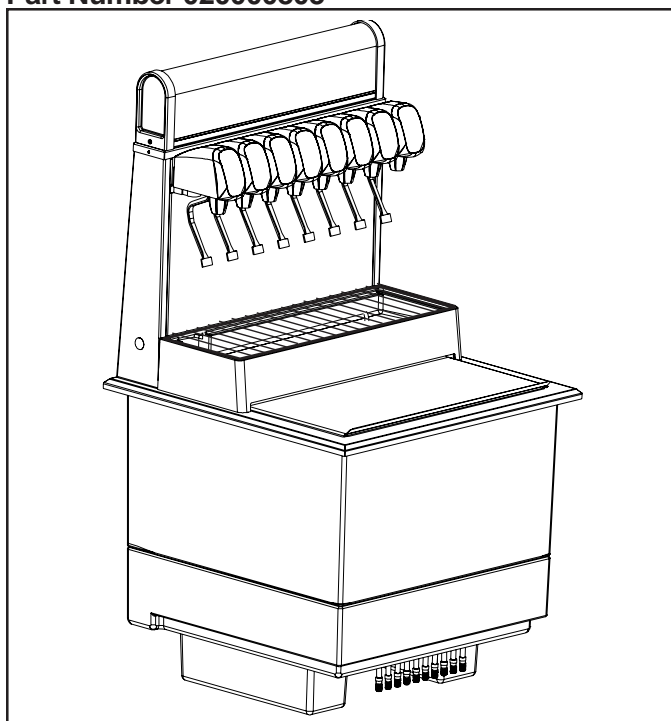
**Servend®**

# Intellicarb™ 2323

IC2323 Drop-In Ice Cooled 6 & 8 Valve Dispensers  
with McCann Carbonator Tank

## INSTALLATION & SERVICE GUIDE

Part Number 020000803



**Notice: DO NOT throw this manual away.**  
This manual contains important information  
regarding this product.  
Keep this manual at the dispenser location.



ISO 9001:2000  
Quality System Certified



### Manitowoc Beverage Equipment

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In accordance with our policy of continuous product development and improvement, this information is subject to change at any time without notice.

May 31, 2007 REV2

# FOREWORD

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Manitowoc Beverage Equipment (MBE) developed this manual as a reference guide for the owner/operator, service agent, and installer of this equipment. Please read this manual before installation or operation of the machine. A qualified service technician should perform installation and start-up of this equipment, consult the *Troubleshooting Guide* within this manual for service assistance.

If you cannot correct the service problem, call your Pepsi Service Representative or Distributor. Always have your model and serial number available when you call.

Model Number \_\_\_\_\_

Serial Number \_\_\_\_\_

Installation Date \_\_\_\_\_

Your Local Pepsi Service Telephone Number \_\_\_\_\_

## UNPACKING AND INSPECTION

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Note: The unit was thoroughly inspected before leaving the factory. Any damage or irregularities should be noted at the time of delivery (or not later than 15 days from the date of delivery.)

## WARRANTY INFORMATION

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Consult Manitowoc Beverage Equipment for terms and conditions of your warranty. Your warranty specifically excludes all beverage valve brixing, general adjustments, cleaning, accessories and related servicing.

Your warranty card must be returned to Manitowoc Beverage Equipment to activate the warranty on this equipment. If a warranty card is not returned, the warranty period can begin when the equipment leaves the MBE factory.

No equipment may be returned to Manitowoc Beverage Equipment without a written Return Goods Authorization (RGA). Equipment returned without an RGA will be refused at MBE's dock and returned to the sender at the sender's expense.

Please contact your local Manitowoc distributor for return procedures.

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# SAFETY

## IMPORTANT SAFETY INSTRUCTIONS

Carefully read all safety messages in this manual. Learn how to operate the Intellicarb™ 2323 properly. Do not allow anyone to operate the unit without proper training and keep it in proper working condition. Unauthorized modifications to the Intellicarb™ 2323 may impair function and/or safety and affect the life of the unit.

### CARBON DIOXIDE WARNING



**DANGER:** Carbon Dioxide (CO<sub>2</sub>) displaces oxygen. Exposure to a high concentration of CO<sub>2</sub> gas causes tremors, which are followed rapidly by loss of consciousness and suffocation. If a CO<sub>2</sub> gas leak is suspected, particularly in a small area, immediately ventilate the area before repairing the leak. CO<sub>2</sub> lines and pumps should not be installed in an enclosed space. An enclosed space can be a cooler or small room or closet. This may include convenience stores with glass door self serve coolers. If you suspect CO<sub>2</sub> may build up in an area, venting of the B-I-B pumps and / or CO<sub>2</sub> monitors should be utilized.

### QUALIFIED SERVICE PERSONNEL



**WARNING:** Only trained and certified electrical and plumbing technicians should service this unit. All wiring and plumbing must conform to national and local codes.

### SHIPPING, STORAGE, AND RELOCATION




**CAUTION:** Before shipping, storing, or relocating this unit, syrup systems must be sanitized. After sanitizing, all liquids (sanitizing solution and water) must be purged from the unit. A freezing environment causes residual sanitizing solution or water remaining inside the unit to freeze, resulting in damage to internal components.

### INSTALLATION WARNING



**WARNING:** The splash panel must remain in place for installation because the splash panel provides structural integrity to the unit. Do not remove the splash panel until after the unit is installed.

### ADDITIONAL WARNINGS

	<p><b>⚠ WARNING</b></p> <p>When using cleaning fluids or chemicals, rubber gloves and eye protection should be worn</p>	<p><b>⚠ WARNING</b></p> <p>Flush sanitizing solution from syrup system</p> <p>Residual sanitizing solution left in system could create a health hazard</p>	<p><b>⚠ WARNING</b></p> <p>UNPLUG UNIT BEFORE SERVICING OR CLEANING</p> <p><b>ELECTRIC SHOCK HAZARD</b></p>
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Installation and start-up of this equipment should be done by a qualified service technician. Operation, maintenance, and cleaning information in this manual are provided for the user/operator of the equipment. **Save these instructions.**

# SAFETY

## GROUNDING INSTRUCTIONS



**WARNING:** *Risk of electrical shock. Connect to a properly grounded outlet only.*

This appliance must be grounded. In the event of malfunction or breakdown, grounding provides a path of least resistance for electric current to reduce the risk of electric shock. This appliance is equipped with a cord having an equipment-grounding conductor and a grounding plug. The plug must be plugged into an appropriate outlet that is properly installed and grounded in accordance with all local codes and ordinances.

**DANGER** – Improper connection of the equipment-grounding conductor can result in a risk of electric shock. The conductor with insulation having an outer surface that is green with or without yellow stripes is the equipment grounding conductor. If repair or replacement of the cord or plug is necessary, do not connect the equipment-grounding conductor to a live terminal. Check with a qualified electrician or serviceman if the grounding instructions are not completely understood, or if in doubt as to whether the appliance is properly grounded. Do not modify the plug provided with the appliance – if it will not fit the outlet, have a proper outlet installed by a qualified electrician.

**WARNING** – When using electric appliances, basic precautions should always be followed, including the following:

- a) Read all the instructions before using the appliance.
- b) To reduce the risk of injury, close supervision is necessary when an appliance is used near children.
- c) Do not contact moving parts.
- d) Only use attachments recommended or sold by the manufacturer.
- e) Do not use outdoors.
- f) For a cord-connected appliance, the following shall be included:
  - Do not unplug by pulling on cord. To unplug, grasp the plug, not the cord.
  - Unplug from outlet when not in use and before servicing or cleaning.
  - Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or electrical or mechanical adjustment.
- g) For a permanently connected appliance – Turn the power switch to the off position when the appliance is not in use and before servicing or cleaning.
- h) For an appliance with a replaceable lamp – always unplug before replacing the lamp. Replace the bulb with the same type.
- i) For a grounded appliance – Connect to a properly grounded outlet only. See Grounding Instructions.

**SAVE THESE INSTRUCTIONS**

# INSTALLATION

## STARTING YOUR BEVERAGE SYSTEM AND DISPENSER

Upon completion of the beverage dispenser and / or system installation, all tubing, dispenser, and system components must be cleaned and sanitized prior to use.

**NOTE:** *At installation equipment, dispensers, and tubing get moved through many environments, dirt, dust, chases, insulation, drywall, etc. It is an important procedure and best practice to address cleaning to deliver the best quality drink to your customer.*

Clean and sanitize the water and syrup circuits according to instructions provided in this manual. Clean and sanitize the dispenser components according to instructions provided in this manual. Consult and use local health codes if a discrepancy occurs between this manual and your local health codes.

## UNIT INSPECTION

Thoroughly inspect the unit upon delivery. Immediately report any damage that occurred during transportation to the delivery carrier. Request a written inspection report from a claims inspector to document any necessary claim.

Inspect the accessories to make sure the following components are included:

Component	Quantity	Part Number
Power supply kit	1	5030679
Insulated tubing (6 feet)	2	1200417
Valve decals	1	5008376
Installation and service manual	1	5029794
Water regulator 50 PSI	1	5011794
Drain strainer	1	5013878
Pump deck with 75 PSI CO <sub>2</sub> regulator	1	5031856

## PREPARATION & INSTALLATION

The Intellicarb™ 2323 can be installed in a counter or in a freestanding cabinet. To install the unit in a counter, make sure you have a flat, level counter that is at least 23.25 inches x 23.25 inches and that will support 249 lbs.

Also consider the location of the following items before installation:

- Water line
- Drain
- Power outlet
- Heating and air conditioning ducts

1. If installing the unit in a counter, first mark the location of the hole in the counter. Cut out the hole in the counter.



**CAUTION:** *The unit must be sealed to the counter to comply with the National Sanitation Foundation requirements.*

2. Liberally apply a sealant (e.g., Dow Corning RTV 731) to the bottom surface of the flange on the unit.



**WARNING:** *The splash panel must be in place before lifting the unit into the counter or freestanding cabinet.*

3. Lower the unit into the hole in the counter or freestanding cabinet.
4. Apply additional sealant around the rim of the unit to ensure a complete seal. Remove any excess sealant.

# INSTALLATION

## WATER, CO<sub>2</sub>, DRAIN & ELECTRICAL CONNECTIONS

Follow steps 1 through 12 to make the water, CO<sub>2</sub>, drain and electrical connections.

(See the illustration below for added assistance.)

**Note:** If the water supply to the unit, or pump deck is above 50 PSI you must install the 3/8 barb x 3/8 barb 50 PSI in line water regulator that was provided with the unit.

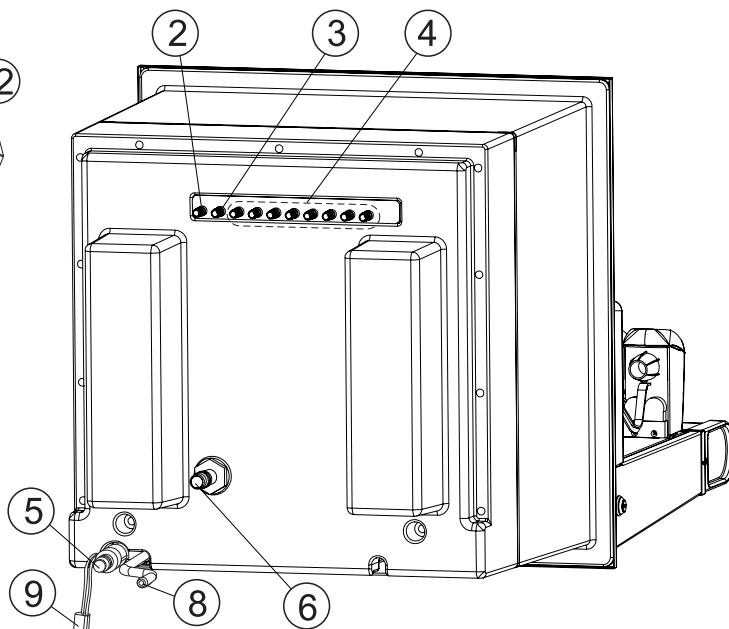
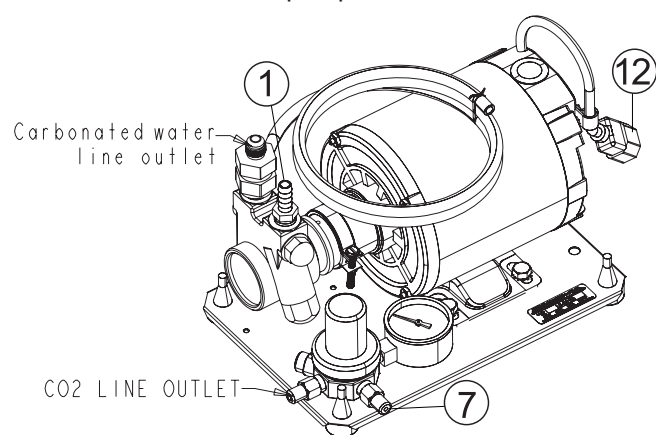
1. Connect the incoming water line to the remote carbonator pump deck inlet barb.
2. Connect the carbonated water line from the remote carbonator pump deck to the inlet barb on the unit.
3. Connect the noncarbonated water line to the inlet barb on the unit.
4. Connect syrup lines from BIB pumps to barbed cold plate syrup inlets.  
(See Plumbing Diagram in Recommended Plumbing)
5. Connect the insulated hose to the drain pan fitting. Run hose to drain.
6. Connect the insulated hose to the cold plate drain fitting. Run hose to drain and add ice to the ice bin.
7. Connect the CO<sub>2</sub> line from the primary 105 lb regulator to the inlet barb of the regulator, on the carbonator pump deck.

8. Connect the incoming CO<sub>2</sub> line from the remote carbonator regulator to the carbonator inlet barb on the unit (75 PSI). **DO NOT** turn on CO<sub>2</sub> supply at this time.

**NOTE:** Connect the other CO<sub>2</sub> line from the primary regulator to the BIB manifold located on the BIB rack (60 PSI).

9. Set Flex Manifold to desired settings (carbonated or non-carbonated)
10. Turn on the water supply. (See "Purge air from carbonator tank" below)
11. Plug the low-voltage wiring into the Class 2 power supply. Plug the power supply into a 115v electrical outlet.
12. Plug the power cord (from the carbonator pump) into the unit power cord assembly.

**NOTE:** The water must be turned on before plugging the power cord in.



## PURGING AIR FROM THE CARBONATOR TANK

1. Plumb unit as described in steps 1 - 8. Do not energize the unit. Do not turn on the CO<sub>2</sub> to the unit.
2. Remove the splash panel and open the vent on the carbonator pressure relief valve.
3. Turn on the water to the unit and fill the carbonator with water. Close the vent on the carbonator pressure relief valve when water begins to escape.

4. Follow the instructions in the manual for energizing the unit.
5. Operate any valve to remove all the air from the water lines.

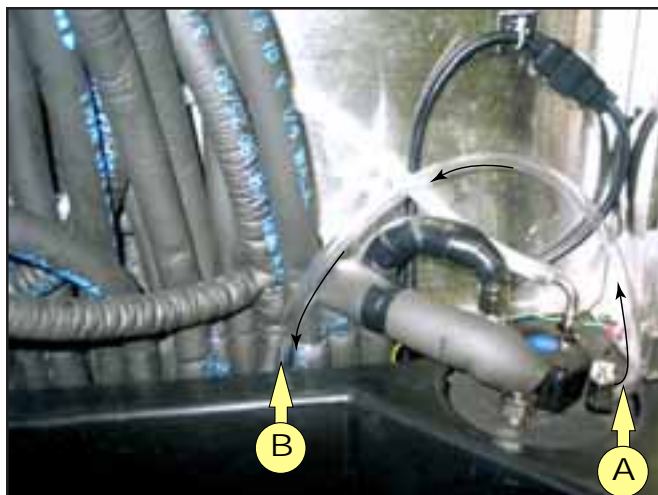
Follow instructions in the manual for remaining unit set up.



# INSTALLATION

## PRESSURE RELIEF VALVE TUBING

The internal carbonator tank in the Intellicarb™ 2323 uses a 125psi pressure relief valve that must be vented into a nearby drain connection. Follow the steps below for installation of the pressure relief valve tubing.



**FIGURE 1**



**FIGURE 2**

1. Turn off the key switch located on the side of the tower (right or left side depending on your unit).
2. Lift out the cup grid.
3. Remove the splash panel by pulling it toward you.
4. Locate the internal carbonator tank, and 1/4" tubing supplied with unit. (Both will be located behind the splash panel)
5. Unroll the tubing and assure one end of the tubing is attached to the 1/4" barb fitting on the 125psi pressure relief valve located on the carbonator tank. (See Figure 1-A)
6. Route the other end of the tubing through the cut-out where the beverage lines come out of the bin. (See Figure 1-B)
7. To route tubing out of unit, remove the screws from the back panel and route tubing as shown. (See Figure 2).
8. Assure all excess tubing is out of unit and replace back panel by securing with the screws that were removed in step 7.
9. Attach 1/4" tubing to drain connection.
10. Replace splash panel, cup grid and turn the key switch back to the "ON" position.

**Note: Plumbing must conform to national and local codes.**

## OPERATION SETUP

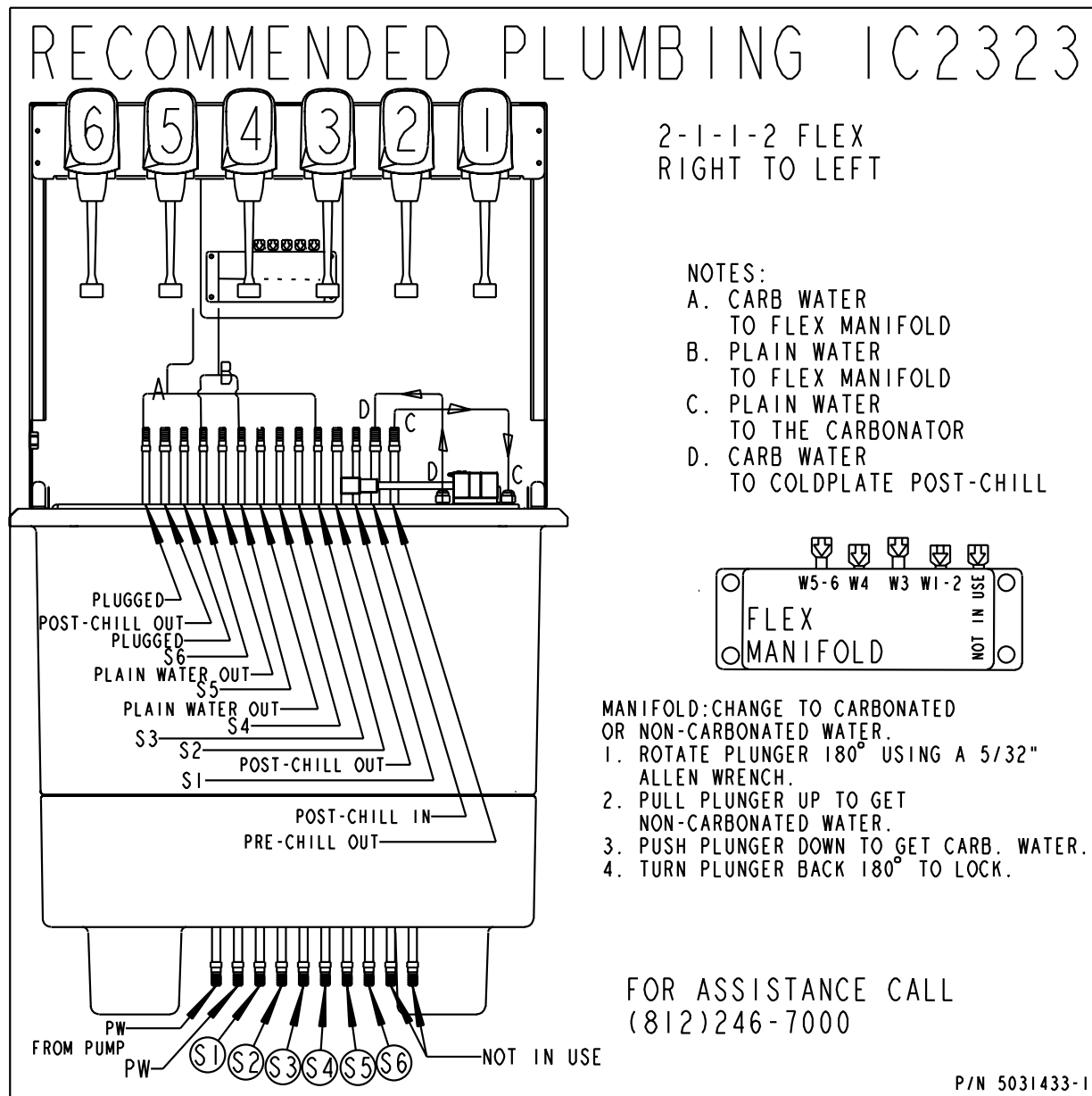
After all of the connections are made, take the following steps to turn on the Intellicarb™ 2323:

1. Make sure to plug in the low-voltage power supply (see step 11, **Water, CO<sub>2</sub>, Drain & Electrical Connections**).
2. Activate any valve to remove all of the air from the water line.
3. Turn on the CO<sub>2</sub> supply.
4. Adjust the water-to-syrup ratio (brix) for each valve (Not necessary if equipped with Pepsi Intelli-valves)

# INSTALLATION

## 6 VALVE

The 6 valve Intellicarb™ 2323 is manufactured with a Flexible Manifold that allows you to change valves 5-6, 4, 3, 1-2 from carbonated to non-carbonated water by making a simple adjustment. (See example below)



### NOTES:

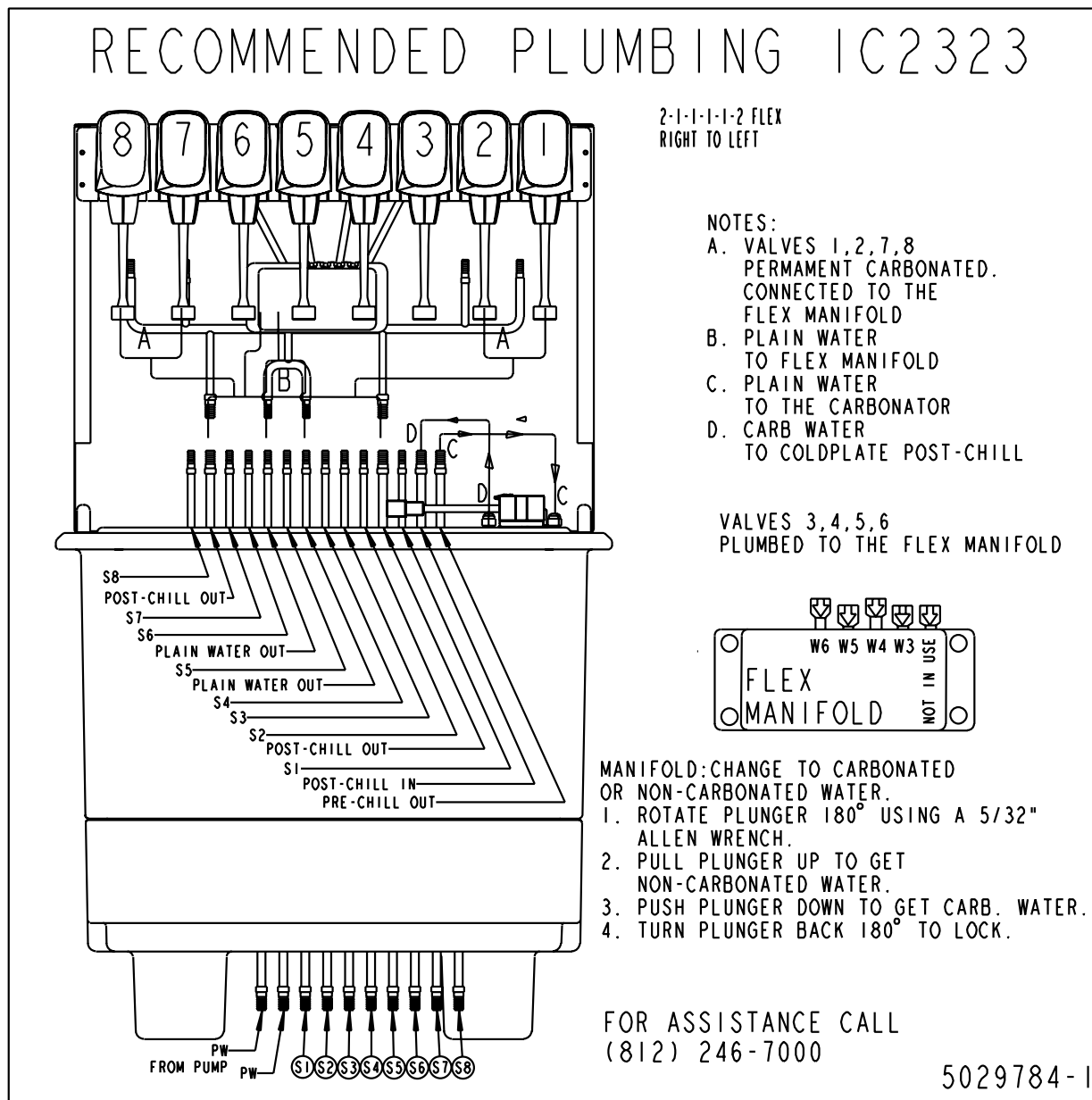
- A check valve must be installed to the non-carbonated water connection "PW". Contact factory if not installed.
- Valves read from right to left.
- For making adjustments to the Flex Manifold use the 90° 5/32 allen wrench (5029218) supplied with the unit.

# INSTALLATION

## 8 VALVE

The 8 valve Intellicarb™ 2323 is manufactured with a Flexible Manifold that allows you to change valves 3, 4, 5 and 6 from carbonated to non-carbonated water by making a simple adjustment. (See example below)

Valves 1, 2, 7 and 8 are all plumbed for carbonated water only.



### NOTES:

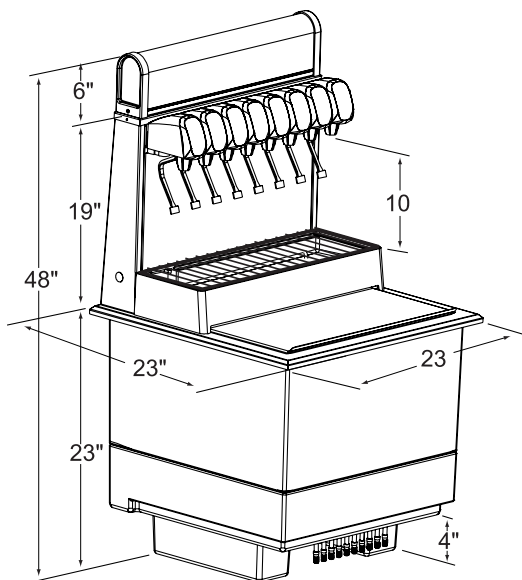
- A check valve must be installed to the non-carbonated water connection "PW". Contact factory if not installed.
- Valves read from right to left.
- For making adjustments to the Flex Manifold use the 90° 5/32 allen wrench (5029218) supplied with the unit.

## OPERATION

The Intellicarb™ 2323 is a beverage dispensing unit. Unlike many other beverage dispensing units, the Intellicarb™ 2323 is modular. The modular construction provides flexibility for installation and servicing.

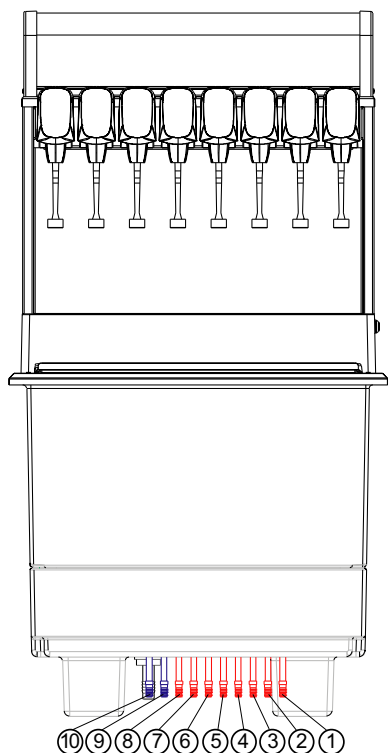
The tower of the Intellicarb™ 2323 is constructed of durable stainless steel. The unit may be placed in a counter or in a freestanding cabinet. The Intellicarb™ 2323 is equipped with a remote Procon® carbonator pump and a Class 2 power supply that supplies the unit with 24 volts to power the beverage dispensing valves.

## SPECIFICATIONS



Measurement	Stainless Steel Units
Counter cutout	23.25" x 23.25"
Height above counter	25"
Width	23.0"
Depth	23.0"
Height	48"
Ice bin capacity	80 lbs.
Weight of the unit	169 lbs.
Electrical Specs	120v 60Hz 12FLA

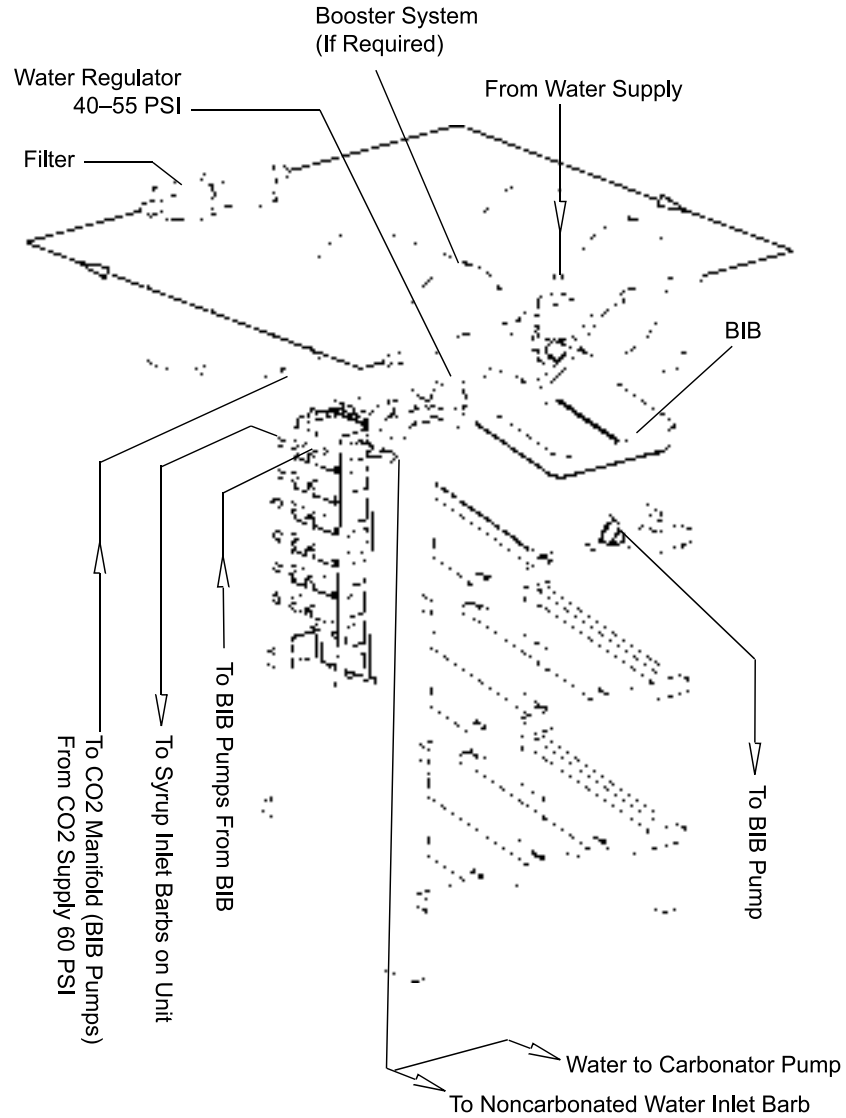
## LINES



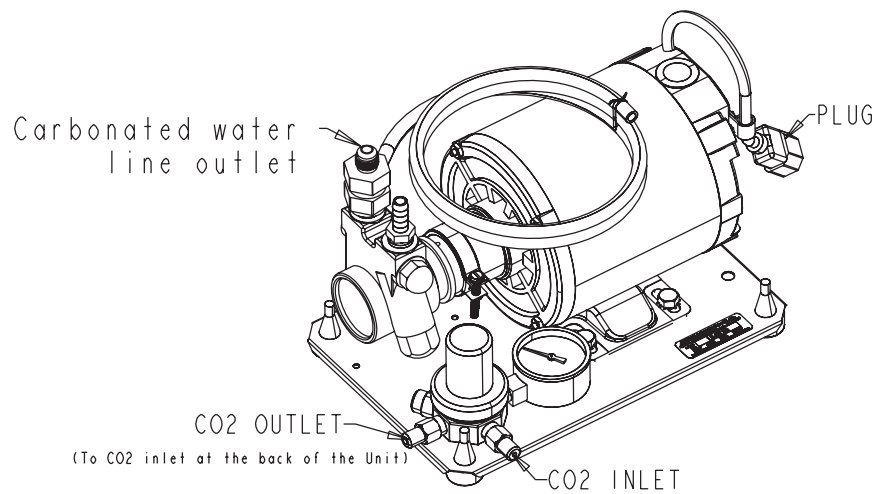
Line	Type
1	Syrup
2	Syrup
3	Syrup
4	Syrup
5	Syrup
6	Syrup
7	Syrup
8	Syrup
9	Non-carbonated Water Inlet
10	Water Inlet from Carbonator Pump

# OPERATION

## BACK ROOM PACKAGE

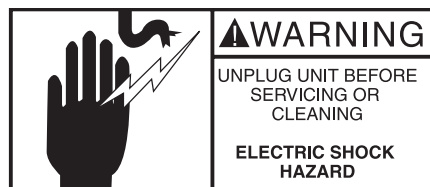
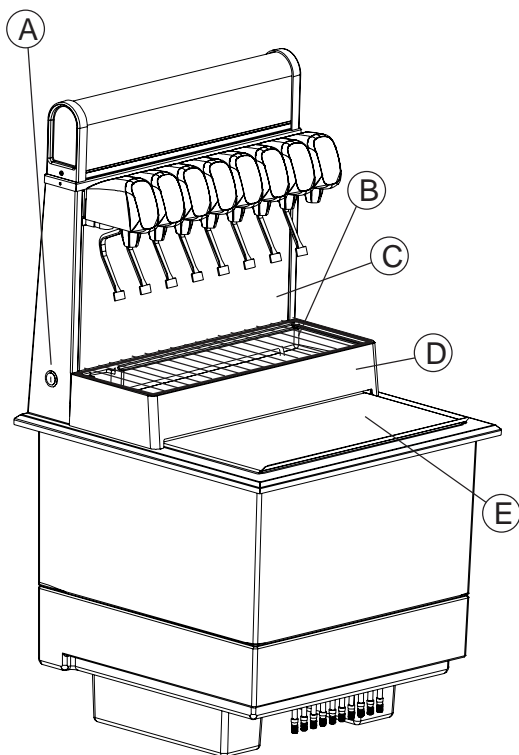


## PUMP



## USER MAINTENANCE

### DISASSEMBLE FOR CLEANING



- Turn off the key switch located on the side of the tower (right or left side depending on your unit).
- Lift out the cup grid.
- Remove the splash panel by pulling it toward you.
- Lift the drain pan straight up and pull it out.
- Remove the ice bin cover.

#### CLEANING CHECKLIST

- Check CO<sub>2</sub> supply. If CO<sub>2</sub> supply is low, an arrow on the primary regulator gauge will point to a shaded area that reads "Low CO<sub>2</sub>" or "Change CO<sub>2</sub> Cylinder."
- Check syrup supply.
- Clean drain pan, grid, and splash panel. (See below)
- Clean the valve nozzles and diffusers. (See below)

### DAILY CLEANING

All cleaning must meet your local health department regulations. The following cleaning instructions are provided as a guide.

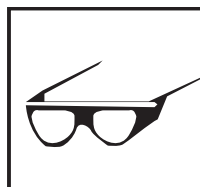


**CAUTION:** Use only warm soapy water to clean the exterior of the unit. Do not use solvents or other cleaning agents.



#### WARNING

Flush sanitizing solution from syrup system  
Residual sanitizing solution left in system  
could create a health hazard



#### ⚠ WARNING

When using cleaning  
fluids or chemicals,  
rubber gloves and eye  
protection should  
be worn

#### Clean the exterior of the Intellicarb™ 2323:

- Turn off the key switch located on the left side of the tower.
- Clean the cup grid, splash panel, and drain pan with a sponge and mild detergent mixed with warm (100 °F) water. Rinse with clean water.
- Wipe the exterior of the tower with a clean, damp cloth.
- Turn on the key switch.

### WEEKLY CLEANING

Clean the dispensing valves:

- Turn off the key switch located on the left side of the tower.
- Remove the valve covers, syrup diffusers, and nozzles and wash with a small, round nylon bristle brush and warm (100 °F) water.
- Reinstall the nozzles, syrup diffusers, and valve covers.
- Turn on the key switch.

# USER MAINTENANCE

## MONTHLY CLEANING

Clean and sanitize the ice bin and cold plate:

1. Remove all ice from the ice bin.
2. Remove the ice bin strainer by lifting it straight up.
3. Prepare a mild detergent solution using warm (100 °F) water.
4. Wash the ice bin using a sponge and the mild detergent solution.
5. Wash the cold plate using a soft, nylon bristle brush and the mild detergent solution.
6. Pour the remaining detergent solution in the drain pan and watch for obstruction of flow.
7. Rinse the ice bin and cold plate with clean water.
8. Prepare 2 gallons of sanitizing solution by mixing 1 ounce of household bleach (that contains 5.25% sodium hypochlorite) with 2 gallons of 120 °F water. The mixture should not exceed 200PPM of chlorine.
9. Sanitize the ice bin and cold plate with the sanitizing solution for at least 10 seconds.
10. Allow to air dry. Do not rinse.

## QUARTERLY CLEANING - BAG-IN-BOX SYSTEM

*The procedure below is for the sanitation of one syrup circuit at a time. Repeat to sanitize additional circuits.*

You will need the following items to clean and sanitize the Bag-in-Box (BIB) beverage system:

- Three (3) clean buckets
  - Plastic brush or soft cloth
  - Mild detergent
  - Unscented bleach (5% Na CL O) or Commercial sanitizer
  - Bag-In-Box bag connector
1. Prepare the following in the buckets:
    - **Bucket 1** - warm to hot tap water for rinsing.
    - **Bucket 2** - mild detergent and warm to hot water.
    - **Bucket 3** - mix a solution of unscented bleach (5% Na CL O) or commercial sanitizer and warm to hot water. Mixture should supply 200PPM available chlorine ( $\frac{1}{2}$  oz. bleach to 1 gallon water).
  2. Disconnect the "syrup-line side" of the bag-in-box connector. (See Figure 1 Below)
  3. Rinse connector with warm tap water.
  4. Connect syrup connector to BIB connector and immerse both into Bucket 1. A "bag-side" connector can be created by cutting the connector from an empty disposable syrup bag (See Figure 1 Below).
  5. Draw rinse water through system until clean water is dispensed. Most beverage valves allow the syrup side to be manually activated by depressing the syrup pallet.
  6. Connect Bucket 2 to system.
  7. Draw detergent solution through system until solution is dispensed.
  8. Repeat steps 2-7 until all syrup circuits contain detergent solution.
  9. Allow detergent solution to remain in the system for 5 minutes.
  10. Connect Bucket 3 to system.
  11. Draw sanitizing solution through system until solution is dispensed.
  12. Repeat step 11 until all syrup circuits contain sanitizer solution.
  13. Allow sanitizer solution to remain in system for 15 minutes.
  14. Remove nozzles and diffusers from beverage valves.
  15. Scrub nozzles, diffusers and all removable valve parts (except electrical parts) with a plastic brush or a soft cloth and the detergent solution.
  16. Soak nozzles, diffusers and removable valve parts (except electrical parts) in sanitizer for 15 minutes.
  17. Replace nozzles, diffusers and valve parts.
  18. Connect Bucket 1 to system.
  19. Draw rinse water through system until no presence of sanitizer is detected.
  20. Attach syrup connectors to BIB's.
  21. Draw syrup through system until only syrup is dispensed.
  22. Discard first 2 drinks.



FIGURE 1



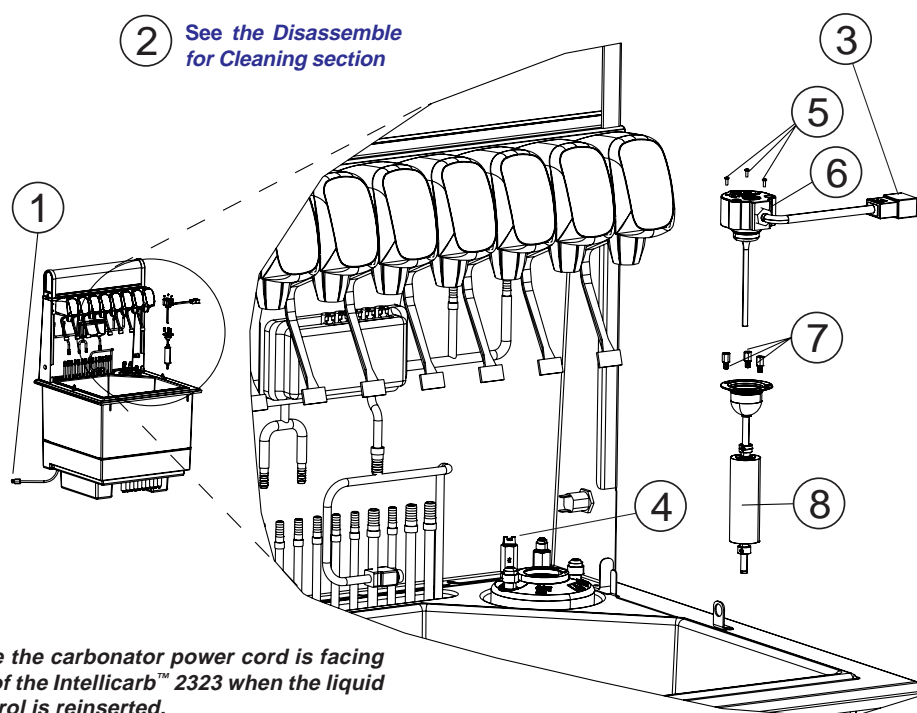
## USER MAINTENANCE



**WARNING:** Be sure to unplug power cord before servicing the Intellicarb™ 2323. It is a shock hazard if left plugged in and operation of motors without water may damage components.

### HOW TO ACCESS THE LIQUID LEVEL CONTROL & FLOAT

1. First, unplug the unit power cord from the wall outlet (unit and pump deck power will be eliminated by doing so). Then shut off the water and CO<sub>2</sub>.
2. Remove the cup grid, splash panel, drain pan and ice bin cover.  
(See the Disassemble for Cleaning section)
3. Disconnect the carb tank probe connection.
4. Activate the relief valve to release CO<sub>2</sub>.
5. Remove the three screws in the top of the carbonator.
6. Lift out the liquid level control.
7. Remove the three hex nuts in the liquid level float assembly.
8. Lift out the liquid level float assembly.



**NOTE:** Make sure the carbonator power cord is facing the back of the Intellicarb™ 2323 when the liquid level control is reinserted.

### PREVENTATIVE MAINTENANCE

Preventative maintenance is a vital part of keeping your MII dispenser in top condition. Following the guidelines below will assist you in continued trouble free operation of your unit.

1. Conduct daily maintenance of the machine.
2. Perform monthly maintenance of the machine.
3. Perform periodic maintenance and sanitizing of beverage system.
4. Do not overfill the dispenser bin with ice.
5. Do not allow the dispenser to sit for prolonged periods of non use with ice in the bin.
6. Most ice dispenser service problems are caused by low usage of the ice dispenser.
7. Do not allow ice to remain in the bin more than a day in order to prevent ice from freezing together and/or stagnant ice.

Possible excess ice storage reasons:

- Storage capacity exceeds daily requirements.
- Low demand during the off season.
- Dispenser oversized with future growth in mind.

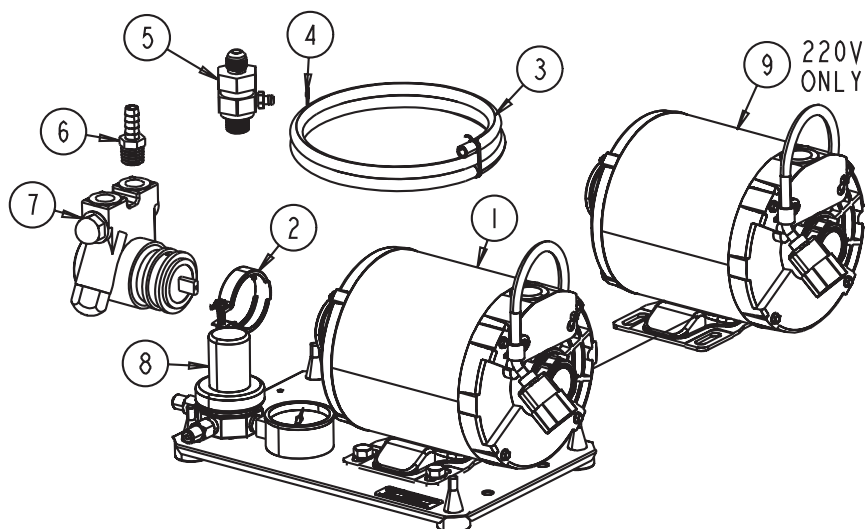
Lower ice storage to meet one day's needs. If you manually fill ice, fill only with the appropriate amount of ice. Fill the dispenser with fresh ice each morning. Do not fill the dispenser at night just before shut down. Ice cubes can freeze together if not dispensed.

Contact MBE at 1-800-367-4233 for more information about our **ProActive Maintenance Program**.



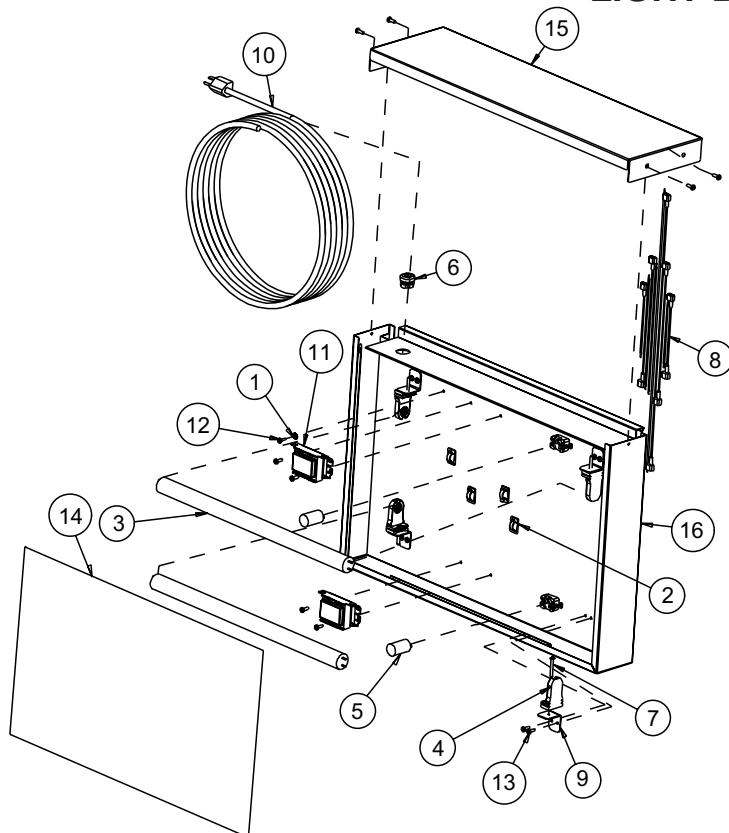
# EXPLODED VIEWS, PARTS & DIAGRAMS

## PUMP DECK



ITEM	QTY	PART #	DESCRIPTION
1	1	5028931	MOTOR, AO SMITH, 115V, 1/3 HP
2	1	020000099	CLAMP, V-BAND, CARBONATOR
3	1	020000100	TUBING, 1/4 ID X 3/8 OD, CLEAR, CUT 6FT
4	1	020000101	CLAMP, SPRING, 7/16"
5	1	5031042	ASSE 1022, BACKFLOW PREVENTER
6	1	020000102	FITTING, 3/8 BARB X 3/8 MNPT
7	1	5009613	PUMP, BRASS, ROTARY VANE, 125 GPH
8	1	020000103	REGULATOR, 75 PSI PRESET W/ GAUGE
9	1	5009598	MOTOR, 1/3 HP 200-240 V 50/60HZ

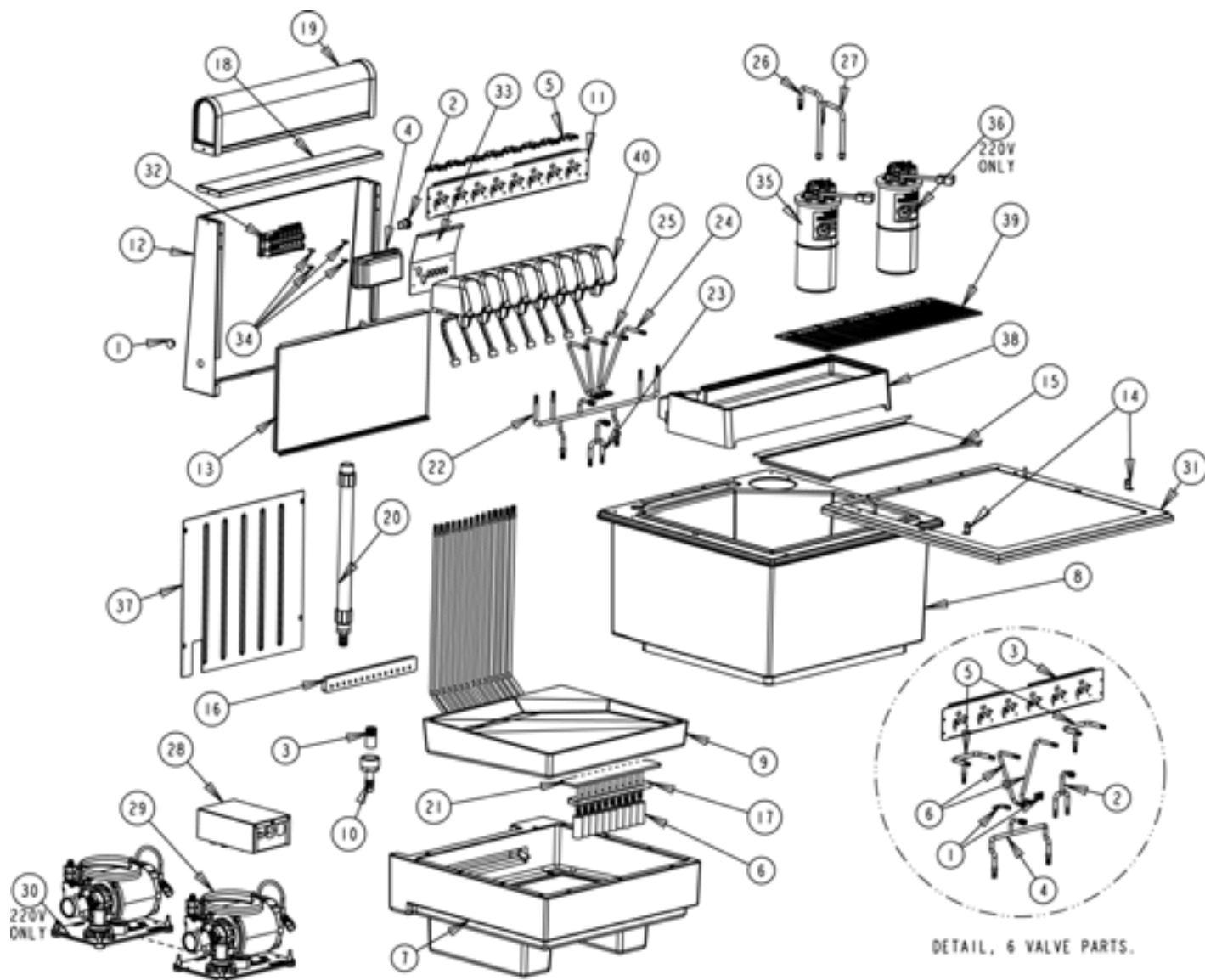
## LIGHT BOX



No	Part #	Description
1	0901915	WASHER STAR #8 SS
2	0905403	CLIP PLASTIC WIRE & CORD
3	1000309	TUBE FLORESCENT
4	1001001	SOCKET END LIGHT
5	1001005	STARTER LEV FS2
6	1200301	PLUG HEYCO CORD STRAIN RELIEF
7	5000974	SCREW 8-32 X 1 1/4" PH PS
8	5008415	WIRING HARNESS IC2323 LB
9	5008416	BRACKET
10	5008642	CORD ELECTRIC
11	5008644	BALLAST
12	5011936	SCREW 8-32 X 1/2 GRND ZINC
13	5011940	SCREW 8-32 X 1/2
14	20001620	MEDALLION PEPSI LIGHT BOX
15	20001623	CAP LIGHT BOX
16	20001635	BOX LIGHT WELDED

# EXPLODED VIEWS, PARTS & DIAGRAMS

## IC2323 6 & 8 VALVE EXPLODED VIEW



# EXPLODED VIEWS, PARTS & DIAGRAMS

## IC2323 6 & 8 VALVE PARTS LIST

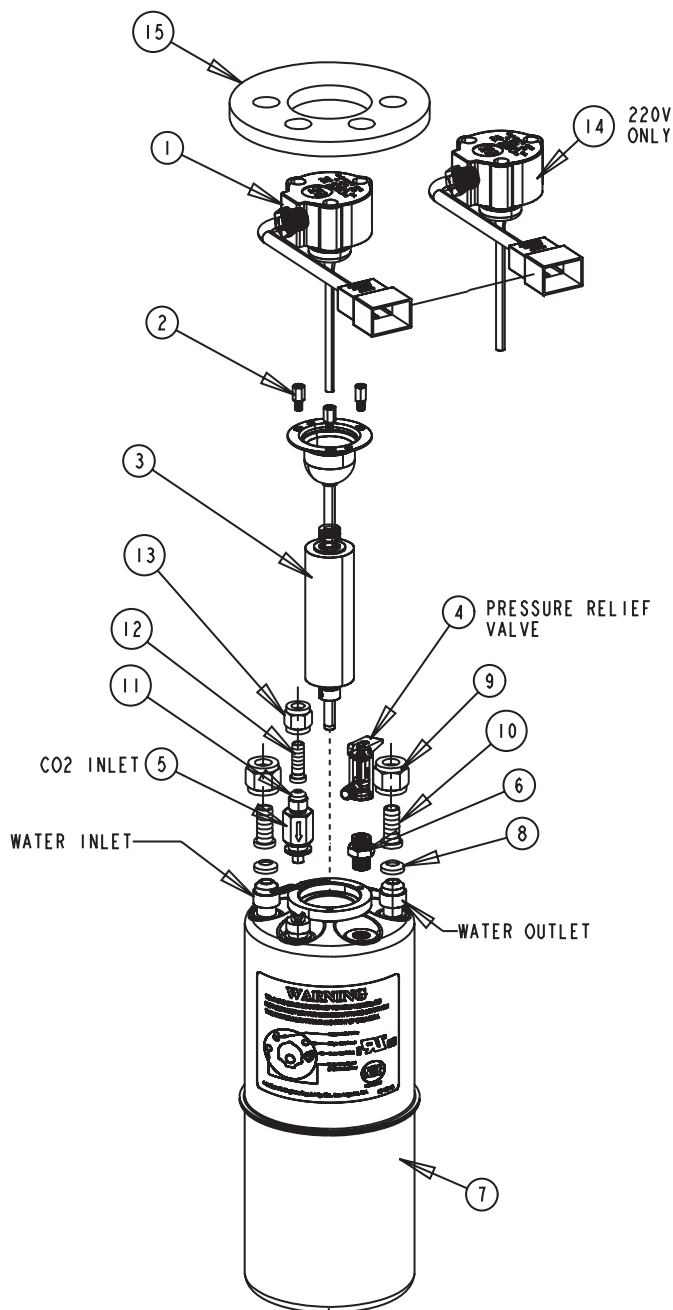
No.	Part Number	Description	No.	Part Number	Description
1	1200322	PLUG-D HEYCO 2503	25	5030192	LINE POSTCHILL VLV 4&5
2	5000220	KEYSWITCH	26	5030556	TUBE CARBONATOR OUTLET
3	5009298	NIPPLE 3/4 X 2-1/4 SLIPON	27	5030557	TUBE CARBONATOR INTLET
4	5010332	INSUL MANIFOLD INT CARB	28	5031650	POWER SUPPLY
5	5013687	ELBOW, 45 DEG. 1/4" BARB INLET	29	5031856	DECK 115V PUMP VB
6	5028059	INSUL 1/4 X 2-1/4	30	5031857	DECK 220V PUMP VB
7	5029327	BASE IC 2323	31	020000251	WRAP WELDED BEZEL
8	5029328	BIN ICE BLK	32	020000986	MANIFOLD 4 PORT RAISED
9	5029329	COLDPLATE	33	020000989	PLATE MANIFOLD MTG
10	5029539	NPT BARB	34	020000992	SCR 8-32 X 4/8 T410SS HH TRI-LOBE
11	5029632	PLATE VLV MNTG 8 VLV	35	020001036	TANK CARB 115V
12	5029633	WRAP TOWER	36	020001037	TANK CARB 220V
13	5029638	PANEL SPLASH	37	5013849	COVER REAR
14	5029734	DOOR TAB	38	5013850	DRAINPAN BLACK
15	5029735	COVER ICE BIN	39	5013864	CUP GRID (OPTIONAL GRID ACCUFILL #5013865)
16	5029742	GSKT RETAINING FOAM	40	VLV	SEE BOM
17	5029743	GSKT RETAINING FOAM		0901805	WASHER FLAT 1/4" SS
18	5029783	CAP TOWER		5011953	SCR 10-24 X 1-1/4 SELF TAP
19	5029785	LIGHT KIT		5013883	CORD POWER
20	5029787	TUBE DRAINPAN		5029797	BOLT HEX 1/4-20 X 5.000
21	5029844	GSKT RETAINING FOAM		5011794	REG WTR 50 PSI
22	5029892	CARB WATER MANIFOLD		5013878	DRAIN STRAINER
23	5029893	PLAIN WATER MANIFOLD		5011377	VLV DBL CHK 3/8 HB X 3/8 HB
24	5030191	LINE POSTCHILL VLV 3&6			

## IC2323 6 VALVE ONLY PARTS LIST

No.	Part Number	Description	No.	Part Number	Description
1	5008239	LINE MANIFOLD OUT 1/4"	4	5031505	CARB WTR MANIFOLD 6 VLV
2	5030836	MANIFOLD PLAIN WATER	5	5031507	MANIFOLD 2 VLV
3	5031413	PLATE VLV MNTG 6 VLV	6	5031509	LINE POST CHILL 3 & 4

# EXPLODED VIEWS, PARTS & DIAGRAMS

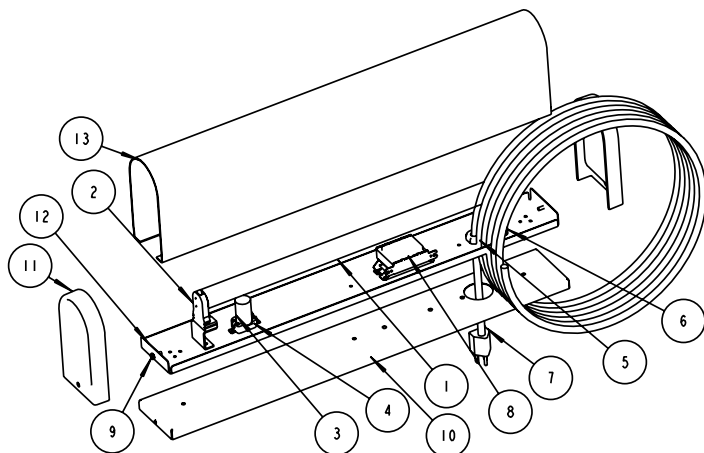
## CARBONATOR TANK / BAFFLE ASSEMBLY



ITEM	PART #	DESCRIPTION
1	16-2115-41	ASSY. PROBE 115V ELECTRICAL, BLACK CAP, SOLENOID DRIVING, SPARE PARTS KIT FOR PROBE IS 16-1404.
2	09-1877	STUD, PROBE
3	15-1951	ASSY, 115V/220V, PROBE, FLOAT RING.
4	5030390	VALVE PRESSURE RELIEF 125 PSI W/BARB
5	00701312	CHECK VALVE, CARBONATOR, SINGLE 1/4 MALE FLARE.
6	19-0934	FITTING, .125NPT X PRV, S.S. ADAPTER.
7	15-3119	ASSY CARBONATOR 10" WELD COMPLETE
8	1701115	WASHER, 3/8 IN. NYLON WHITE.
9	1701110	NUT, 3/8 X 9/16 IN. SWIVEL FTG.
10	5009025	FITTING, 1/4 IN. SWIVEL 3/8 BARB.
11	1701113	WASHER, 1/4 IN. NYLON WHITE.
12	1701109	FITTING, 1/4 IN. SWIVEL HOSE BARB.
13	1701108	NUT, 1/4 X 3/8 IN. SWIVEL FTTG.
14	16-2226-41	ASSY. PROBE 220V ELECTRICAL 50/60HZ BLACK CAP, SOLENOID DRIVING, SPARE PARTS KIT FOR PROBE IS 16-1406.
15	5031855	INSUL DOMED CARB

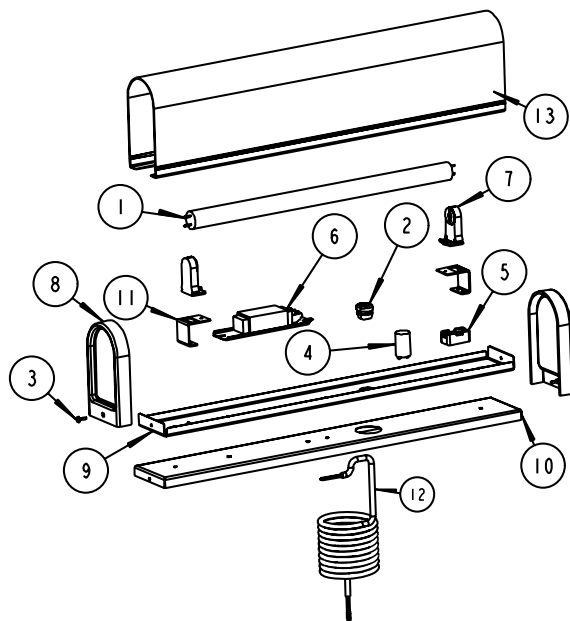
## EXPLODED VIEWS, PARTS & DIAGRAMS

### 115V MERCHANDISER



No.	Part Number	Description
1	1000309	TUBE FLUORESCENT 18"
2	1001001	SOCKET END LIGHT
3	1001005	STARTER LEV FS2
4	1001006	STARTER BASE
5	1200301	PLUG HEYCO CORD STRAIN RELIEF
6	4340151	BRACKET, SIDE RIGHT/LEFT LIGHT
7	5008642	CORD ELECTRIC
8	5008644	BALLAST 115/60
9	5011940	SCREW 8-32 X 1/2
10	5029635	CAP TOWER W/MERCH
11	5029749	CAP MERCH END BLACK
12	5029752	BRACKET LIGHT MOUNT ROUND
13	MEDALLION1	MEDALLION PEPSI FORMED

### 220/240V MERCHANDISER



No.	Part Number	Description
1	1000309	TUBE FLUORESCENT 18"
2	1200301	PLUG HEYCO CORD STRAIN RELIEF
3	5011940	SCREW 8-32 X 1/2
4	5013278	STARTER S10 220-240V CE
5	5013279	BASE STARTER CE
6	5013434	BALLAST 18W 230/50
7	5013617	SOCKET END LIGHT
8	5029749	CAP MERCH END BLACK
9	5031560	BRACKET LIGHT MOUNT ROUND
10	5031565	CAP TOWER W/MERCH
11	5031566	BRACKET, SIDE RIGHT/LEFT LIGHT
12	5031567	CORD ELECTRICAL 220 VOLTS 50 AND 60 HERTZ
13		SEE BOM




## TROUBLESHOOTING

PROBLEM	SOLUTION
Beverages do not dispense.	<p>Make sure the low-voltage power supply (transformer) is plugged into an electrical outlet. (<a href="#">Step 11, Water, CO<sub>2</sub>, Drain &amp; Electrical Connections</a>)</p> <p>Make sure the key switch (found on either the left or right side of the tower) is turned on.</p> <p>Make sure the CO<sub>2</sub> supply is turned on.</p>
The carbonator pump does not work.	<p>Make sure the carbonator power cord is plugged into an electrical outlet. (<a href="#">Step 12, Water, CO<sub>2</sub>, Drain &amp; Electrical Connections</a>)</p> <p>Make sure the water supply and pressure is turned on.</p> <p>Make sure the carbonator power supply is plugged in (behind the splash panel). (<a href="#">Step 3, How to Access the Liquid Level Control &amp; Float</a>)</p> <p>Check the carbonator pump and replace if necessary. (<a href="#">See How to Access the Liquid Level Control &amp; Float</a>)</p> <p>Check the liquid level float and replace if necessary.</p>
The carbonator gases out.	<p>Clean, service, or replace the liquid level float. (<a href="#">See How to Access the Liquid Level Control &amp; Float</a>)</p> <p>Check water supply and pressure (min 40psi - max 55 psi).</p>
The pressure relief valve opens.	<p>Clean, service, or replace the liquid level float. (<a href="#">See How to Access the Liquid Level Control &amp; Float</a>)</p> <p>Check water supply and pressure (min 40psi - max 55 psi).</p>
The beverages are too sweet.	<p>Make sure the CO<sub>2</sub> supply is turned on.</p> <p>Brix the valves. (<a href="#">Flomatic valve brixing</a>)</p>
The beverages are not sweet enough.	<p>Check to see if the BIB is empty and replace if necessary.</p> <p>Adjust the water-to-syrup ratio (brix). (<a href="#">Flomatic valve brixing</a>)</p>
The beverages are not cold.	Fill the ice bin.
The carbonator pump will not shut off.	<p>Repair any leaks in the carbonated water system.</p> <p>Check the liquid level float and replace if necessary. (<a href="#">See How to Access the Liquid Level Control &amp; Float</a>)</p>
The carbonator cycles erratically.	Replace the liquid level float or the liquid level control.
The carbonator pump capacity is too low.	<p>Remove any kinks in the water supply line.</p> <p>Check water supply and pressure (min 40psi - max 55 psi).</p> <p>Make sure the water supply is turned on and the valve is fully opened.</p>
The carbonator pump operates but does not pump water.	<p>Make sure the water supply is adequate (minimum 40 PSI).</p> <p>Replace the carbonator pump if necessary.</p>
Water leaking from bin/base seam or out back of unit	Check drain, unstop bin drain or drain tubing.

# TROUBLESHOOTING

## PUMP

PROBLEM	POSSIBLE CAUSE	CORRECTIVE ACTION
Pump motor does not shut off.	Problem with probe or probe harness.	<ol style="list-style-type: none"> <li>1. Remove Probe Electronics</li> <li>2. Pass Magnetic Tip of Screwdriver by Lower end of Tube Extending from Electronics Package</li> <li>3. Reed Switch Closes</li> <li>4. Carbonator Operates</li> </ol> 
Pump motor intermittent	Problem with probe or probe harness.	



# **DO NOT USE**

***Under  
Preventative  
Maintenance***

**Please post this page in front of dispenser when cleaning system.**





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### **Manitowoc Beverage Equipment**

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In accordance with our policy of continuous product development and improvement, this information is subject to change at any time without notice.

**020000803** May 31, 2007 REV2